

GINGER POWDER, True Cinnamon, Nutmeg Powder



SWEET POTATO PANCAKES

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FEATURING OUR: **GINGER ROOT POWDER**

The Finest Grown Herbs
On God's Green Earth

Here is a delicious way to serve those extra sweet potatoes. Make them for breakfast! This recipe adds cooked sweet potatoes to pancake batter, flavored with the warm spices of True Cinnamon, Ginger and Nutmeg. It's a wonderful combination that makes for a hearty breakfast that's a real treat!

Ingredients

3/4 cup cooked, mashed sweet potatoes (about 2 small sweet potatoes, cooked, skin removed, and mashed)

1 egg
3/4 cup milk
2 tsp baking powder
3 Tblspns melted butter (cooled)
2 Tblspns maple syrup
1 cup (all purpose) flour

1/2 tsp orange extract
1 tsp True Cinnamon
1/2 tsp Ginger Powder
1/2 tsp Nutmeg Powder
1/4 cup butter (for cooking the pancakes)

Directions

Place all ingredients (except for the 1/4 cup of butter) in a large mixing bowl and stir until fully combined. Heat a large, heavy skillet on the stove (medium heat) until hot. Melt the 1/4 cup of butter in the skillet and then pour the batter into the pan as small, round pancakes, using a 1/3 cup. Cook the pancakes on medium heat, flipping them with a spatula when they start to sizzle around the edges. Remove them from the pan after cooked on both sides and serve immediately with butter and maple syrup.

LEMON PEPPER, Garlic Granules



ROASTED BRUSSEL SPROUTS

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FEATURING OUR: **GINGER LEMON PEPPER**

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This is an easy, flavorful way to serve one of our favorite fall vegetables - brussels sprouts. Roasting these sprouts with our Lemon Pepper and Garlic Granules makes them so tasty, even brussels sprout haters will love them! They're perfectly spiced and delicious.

Ingredients:

2 lbs. fresh brussels sprouts (remove any yellow or darkened outer leaves), cut in half lengthwise
4 Tblspns olive oil
1 tsp Lemon Pepper
1/2 tsp Garlic Granules / Salt to taste

DIRECTIONS: Preheat oven to 425 degrees. Spray (with cooking spray) a large cookie sheet. Toss the brussels sprouts with the oil, making sure that all the sprouts are lightly coated. Spread the sprouts on the prepared cookie sheet and then sprinkle them with the Lemon Pepper and the Garlic Granules. Roast them in the preheated oven for 20 minutes or until the sprouts are golden brown (Note: turn them with a spatula halfway thru the cooking time to ensure they are evenly browned). Remove from the oven and salt to taste. Serve immediately.